



(480)206-7776

**The Views at Superstition
Tuscany Dinner Package
*Buffet Only***

Chef Selects One Entrée
Italian Parmesan Herb-crusted Chicken

Chef Selects One Salad
Caesar Salad

Chef Selects One Vegetable
Green Beans

Select One Beverage
Ice Tea or Lemonade

Store Bought Dinner Rolls with Butter Foils

**Price based on a minimum of 100 guests. Disposable plates, paper napkins, and plastic utensils included. Upgrade your event by adding 2 Select Appetizers for an additional \$5 per guest and/or Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest. Also, a 2nd Beverage can be added for an additional \$1 or a 2nd Entrée for \$6 per guest.*



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The Views at Superstition
\$10K Tie the Knot Tuscany Dinner Package
Buffet Only

Chef Selects Two Appetizers

Select One Entrée

Sangria Beef Simmered in a Savory Beef Gravy and Sangria Wine
Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy
Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta,
Romano, and Parmesan Cheese
Penne Pasta Marinara with Italian Sausage OR Meatballs

Select One Salad

Seasonal Salad
Caesar Salad

Select One Side Dish

Parsley Red-skin Potatoes
Green Beans

Select One Beverage

Ice Tea, Lemonade, or Fruit Punch

Store Bought Dinner Rolls with Butter Foils

**Price based on a minimum of 100 guests Fri/Sat or Sun. Disposable plates, silverware, napkin, and cup included. Upgrade your event by adding Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest. Also, a 2nd Entrée can be added for an additional \$5 per guest.*



(480)206-7776

**The Views at Superstition
Vista Dinner Package
*Buffet Only***

Select Two Appetizers

*Bruschetta Homemade Crostini Topped with Fresh Tomato and Basil
Panko-breaded Hot Shrimp Cocktail*

Select Two Entrées

*Sangria Beef Simmered in a Savory Beef Gravy and Sangria Wine
Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy
Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta,
Romano, and Parmesan Cheese
Penne Pasta Marinara with Italian Sausage OR Meatballs*

Select One Salad

*Seasonal Salad
Caesar Salad*

Select One Side Dish

*Parsley Red-skin Potatoes
Green Beans*

Select Two Beverages

Ice Tea, Lemonade, or Fruit Punch

Store Bought Dinner Rolls with Butter Foils

**Price based on a minimum of 100 guests Fri/Sat or Sun. Dinner Plate, fork, knife, linen napkin and glass water-goblet included. Upgrade your event by adding Our Signature Fresh-baked Dinner Rolls for an additional \$3 per guest.*



(480)206-7776

**The Views at Superstition
Bella Package
Dinner Menu**

Select Two Appetizers

Smoked Chicken Quesadilla and Monterey Jack Cheese
Assorted Mini Quiche Florentine and Lorraine
Spanikopita stuffed with Spinach and Feta
Glazed Waterchestnuts wrapped in Bacon
Panko-breaded Hot Shrimp Cocktail
Bruschetta with Fresh Tomato and Basil
Mini Beef Franks in Puff Pastry

Select One Hand-Carved Meat

Buffet Beef Roast Encrusted with Dijon Mustard, Garlic and Cracked Pepper
Spiral-cut Ham Spiked with Cloves and Glazed with Honey
Farm-Fresh Turkey Roasted with Fresh Herbs
Roast Pork Tenderloin Seasoned with our Unique Blend of Spices and Roasted to Perfection

-Or-

Select Two Entrées

Burgundy Beef Simmered in a Savory Beef Gravy and Burgundy Wine
Tuscany Beef Boneless Short Ribs of Beef Marinated Chianti Classico Style
Carne Asada Slow Roasted Beef with Sweet Peppers and Onion
Rosemary Chicken Baked To Perfection with Fresh Rosemary
Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy
Chicken Cordon Bleu Stuffed and Smothered with Black Forest Ham and Swiss Cheese
South-West Chicken Cacciatore Where an Old World recipe meets the Old West
Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta, Romano, and Parmesan Cheese



The Bella Package (cont.)

Select One Salad

- Elegant Wedding Salad* Fresh Field Greens with Dried Cranberries, Sweet Mandarin Orange Slices, Topped with Pignolia Nuts and Our Signature Homemade Poppyseed Dressing
- Italian Garden Salad* Fresh Lettuce and Fresh Garden Vegetables with Italian Dressing
- Caesar Salad* Fresh Romaine Lettuce and Shaved Parmesan Cheese tossed with our Creamy Caesar Dressing and topped with Garlic Croutons
- Margarita Shrimp Salad* Fresh Iceberg Lettuce Tossed with Chilled Baby Shrimp, Diced Avocado and sliced Red Onions in a Creamy Tequila-Lime Dressing

Select One Vegetable

- Fresh Cut Green Beans* Served Plain Buttered, Almandine, or with Sautéed Onions
- Southwest Vegetable Medley* Yellow Carrots, Wax Beans, Broccoli, and Red Peppers
- Steamed Vegetables* A Medley of Normandy-Style Fresh Vegetables and Seasoned Butter
- Candied Carrots* Crinkle-Cut and Melted in Creamy Butter and Brown Sugar
- Fresh Asparagus* with Seasoned Butter or Hollandaise Sauce
- Green Peas* with Sweet Pearl Onions

Select One Starch

- Parsley Redskin Potatoes* Krinkle-cut with lots of Butter and Fresh Parsley Flakes
- Oven-Roasted Potatoes* Most Popular Starch with Fresh Rosemary
- Potato Puff* Your Choice of Potato (Red, White, or Sweet) Whipped with Butter and Served With or Without Garlic and then Baked Piping Hot
- Penne Pasta* Our Old-World Marinara or Creamy Alfredo served with or without Broccoli
- Spanish Rice* Tender-Fried Rice and Vermicelli with Zesty Spanish Seasonings

Select Two Beverages

Coffee, Ice Tea, Lemonade, or Fruit Punch

Featuring . . . Our Signature Fresh Baked Dinner Rolls

** Price based on a minimum of 75 guests. Dinner Plate, fork, knife, linen napkin, and glass water goblet included. And of course the price includes our full service staff to serve your guests. Please add \$10 per guest for "plated" dinner service instead of buffet.*



(480)206-7776

**The Views at Superstition
Bellagio Dinner Package**

Select Three Appetizers

Smoked Chicken Quesadilla and Monterey Jack Cheese
Assorted Mini Quiche Florentine and Lorraine
Spanikopita stuffed with Spinach and Feta
Glazed Waterchestnuts wrapped in Bacon
Panko-breaded Hot Shrimp Cocktail
Bruschetta with Fresh Tomato and Basil
Mini Beef Franks in Puff Pastry

Select One Hand-Carved Meat

Buffet Beef Roast Encrusted with Dijon Mustard, Garlic and Cracked Pepper
Spiral-cut Ham Spiked with Cloves and Glazed with Honey
Farm-Fresh Turkey Roasted with Fresh Herbs
Roast Pork Tenderloin Seasoned with our Unique Blend of Spices and Roasted to Perfection

-And-

Select One Entrée

Burgundy Beef Simmered in a Savory Beef Gravy and Burgundy Wine
Tuscany Beef Boneless Short Ribs of Beef Marinated Chianti Classico Style
Carne Asada Slow Roasted Beef with Sweet Peppers and Onion
Rosemary Chicken Baked To Perfection with Fresh Rosemary
Italian Parmesan Herb-Crusted Chicken Baked Tender and Juicy
Chicken Cordon Bleu Stuffed and Smothered with Black Forest Ham and Swiss Cheese
South-West Chicken Cacciatore Where an Old World recipe meets the Old West
Our Delicious Meat or Vegetable Lasagna stuffed with a Creamy Blend of Ricotta, Romano, and Parmesan Cheese



The Bellagio Package (cont.)

Select One Salad

Elegant Wedding Salad Fresh Field Greens with Dried Cranberries, Sweet Mandarin Orange Slices, Topped with Pignolia Nuts and Our Signature Homemade Poppysseed Dressing

Italian Garden Salad Fresh Lettuce and Fresh Garden Vegetables with Italian Dressing

Caesar Salad Fresh Romaine Lettuce and Shaved Parmesan Cheese tossed with our Creamy Caesar Dressing and topped with Garlic Croutons

Margarita Shrimp Salad Fresh Iceberg Lettuce Tossed with Chilled Baby Shrimp, Diced Avocado and sliced Red Onions in a Creamy Tequila-Lime Dressing

Select One Vegetable

Fresh Cut Green Beans Served Plain Buttered, Almandine, or with Sautéed Onions

Southwest Vegetable Medley Yellow Carrots, Wax Beans, Broccoli, and Red Peppers

Steamed Vegetables A Medley of Normandy-Style Fresh Vegetables and Seasoned Butter

Candied Carrots Crinkle-Cut and Melted in Creamy Butter and Brown Sugar

Fresh Asparagus with Seasoned Butter or Hollandaise Sauce

Green Peas with Sweet Pearl Onions

Select One Starch

Parsley Redskin Potatoes Krinkle-cut with lots of Butter and Fresh Parsley Flakes

Oven-Roasted Potatoes Most Popular Starch with Fresh Rosemary

Potato Puff Your Choice of Potato (Red, White, or Sweet) Whipped with Butter and Served With or Without Garlic and then Baked Piping Hot

Penne Pasta Our Old-World Marinara or Creamy Alfredo served with or without Broccoli

Spanish Rice Tender-Fried Rice and Vermicelli with Zesty Spanish Seasonings

Select Two Beverages

Coffee, Ice Tea, Lemonade, or Fruit Punch

Featuring . . . Our Signature Fresh Baked Dinner Rolls

* Price based on a minimum of 50 guests. Dinner Plate, fork, knife, linen napkin, glass water goblet, champagne flute and Gold or Silver charger included. And of course the price includes our full service staff to serve your guests. Please add \$10 per guest for "plated" dinner service instead of buffet.